Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12.00 06	<u> </u>	Day:	londay.		
BREAKFAST – A		0/00 Officer's S	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scromble aggs	;		140
Hot Cereal	150 or More	cold cereal			40'
Juice	40	(juice	,		40
Milk	38 - 40	milk	;		40.
		apple	•		40
		crackers			40.
		toust bread			40'
LUNCH – Arriva No. of Meals:	·	***	Signature:	T	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Graghetti y meat sauce.		Temp	140.
Stew	160 or more	Dusta salad		 	60.
Hot Starch	150 or more	- PEIM STACE			1 3
Hot Vegetables	160 or more	Brange.			40'
Canned fruits/Pudding	40 or less	milk.			Lfo'
		French Bread			40.
DINNER – Arriv No. of Meals:	val Time:	1700 Officer's	Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken			140
Stew	160 or more	NU			180
Soup	175 or more	Mushroom soup,			180.
Hot Vegetables	160 or more	Squash Warnofs + bell peopler			(4D.
Canned fruits/Pudding	40 or less	baternielon Tung Jandwich.			40.
Milk	40 or Less	milk			40°
		bread (white roll)			40.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:	. 1703 Office	er's Signature:_		<u></u>
escription	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast. Backn		•	140,
lot Cereal	150 or More				
uice	40	ducl			40'
/lik	38 - 40	milk			40'
		brange			40
		enders			470.
LUNCH – Arriva No. of Meals:	l Time:	1035 Offic	er's Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	2 1:1		Temp	Temp
Meat Stew	160 or more	And Chicken		 	140.
		,			
Hot Starch	150 or more	riæ		<u> </u>	180.
Hot Vegetables	160 or more	lettuce + tomestox rated.			40
Canned fruits/Pudding	40 or less	Barana, confaloupe.		 	
		wilk			40.
		waters.			<u> 40.</u>
DINNER – Arriv No. of Meals:		1700 Offic	eer's Signature:	7	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	seafood mix afrifing	Portion	Temp.	Temp.
Stew	160 or more	LICO WIR CALLALO			1100.
Soup	175 or more	VEGR JOUR		-	1,20,
Hot Vegetables	160 or more	buttered corn			49.
Canned fruits/Pudding	40 or less	· · · · · · · · · · · · · · · · · · ·		 	40
Milk	40 or Less	Mardarin orunge,			40
		bread Sandwich			40
i	L	many swinner			40

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 02 · 04 · 04	-j	Day	: Saturday.		
BREAKFAST – A No of Meals:	rrival Time:	07/C Offi	cer's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	140 or More	Comple eggs		Temp.	Temp.
Hot Cereal	150 or More	Gramble eggs Outment.			180.
Juice	40				40.
Milk	38 - 40	milk	 		10
		Drange	· · · · · · · · · · · · · · · · · · ·		40.
		crackers.			101.
		Hoast bread			40
					· · · · · · · · · · · · · · · · · · ·
LUNCH - Arriva No. of Meals:	l Time:	<u>/2/0</u> Offi	cer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Pot roast			140.
Stew	160 or more	Fich. vegesoup.			100
Hot Starch	150 or more	rice.			120
Hot Vegetables	160 or more	rice. regesong. rice. rege salad			40.
Canned fruits/Pudding	40 or less	orange.			40.
		mitk			cto,
		orackers.			40.
DINNER – Arriv No. of Meals:	val Time:	1750 Off	icer's Signature	•	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	akirka	Portion	Temp.	Temp.
Stew	160 or more	chicken			140
Soup	175 or more	no ico covio			180
Hot Vegetables	160 or more	min sup.			100
Canned fruits/Pudding	40 or less	miso sup. mix rege salaet pronge.			40.
Milk	40 or Less	prange.			40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Sandwich.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>D2-03</u> .	0ju	Day:	- Friday.		
BREAKFAST – A No of Meals:	rrival Time:	07a0 Offic	cer's Signature:_		· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Peached egg.			140.
Hot Cereal	150 or More	wheat toast cereal.			40
uice	40	fuice.			40.
Milk	38 - 40	milk			40.
		Crackers.			40.
		Jelly.			40
					
LUNCH – Arrival No. of Meals:	,		cer's Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature			Temp	Temp
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more			 	
Canned fruits/Pudding	40 or less			 	-
Callica Hullor adding	1 40 OI IC33		1		_
DINNER – Arriv	ral Time:	1705 Offi	icer's Signature:		
DINNER – Arriv	al Time:	1705 Offi	icer's Signature: Quantity Portion	Arrival	Reheated Temp.
DINNER – Arriv No. of Meals:	Actural	Menu/How meal is cooked	Quantity		Temp.
DINNER – Arriv No. of Meals: Description	Actural Temperature		Quantity	Arrival	Temp.
DINNER – Arriv No. of Meals: Description	Actural Temperature 110 - 140	Menu/How meal is cooked	Quantity	Arrival	Temp.
DINNER - Arriv No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked FISH RICE	Quantity	Arrival	Temp. /40 /40
DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked FISH RICE KANH KONH	Quantity	Arrival	Temp. 140 189
DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked FISH RICE	Quantity	Arrival	Temp. /40 /40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:	<u>0707</u> Offic	cer's Signature:_		<u>. </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	grilled ham			140
Hot Cereal	150 or More	Dancakes		<u> </u>	140
uice	40	ીમંત્ર.			4D.
Milk	38 - 40	milk			40'
		banana	•		40.
		crackers			40,
LUNCH – Arriva No. of Meals:			cer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Road Turkey		Temp	/60,
Stew	160 or more	dinner roll			40-
Hot Starch	150 or more	Baked sweet potatous,			180.
Hot Vegetables	160 or more	Deas + corrols.			40.
Canned fruits/Pudding	40 or less	Honeyden			40'
		Cendleich			40
		milk			40.
DINNER - Arriv	al Time:	Off	icer's Signature:	; 	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				1
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				
	1		ļ	1	1

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:	Actural	Menu/How meal is cooked		Arrival	I D. 1
Description	Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg			140.
Hot Cereal	150 or More	Fried rice.			140.
uice	40	inice			40.
Milk	38 - 40	milk			40.
		toast			40.
		pudding			40.
LUNCH – Arriva No. of Meals:	l Time:	/189 Office	er's Signature:	T	· - ,
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature	Macha	Quantity	Temp	Temp
Meat	110 - 140	Hamburgen steaf			140.
Stew	160 or more				
Hot Starch	150 or more	Mash Potatoes.			180.
Hot Vegetables	160 or more	Itruit salad			40.
Canned fruits/Pudding	40 or less	Sherbert.			40°
		String beens, milk			40
		caké			4D.
DINNER – Arriv No. of Meals:	/al Time:	Offic	cer's Signature:	-	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature		Portion	Temp.	Temp.
Stew	160 or more			-	
Soup	175 or more				
Hot Vegetables	160 or more			1	
Canned fruits/Pudding	40 or less			-	
	40 or Less			 	
Milk	1 70 01 2003				1

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01 · 31	.00		Day:	wadney	Wednes	day.
BREAKFAST – A	Arrival Time:			s Signature:_		
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated
	Temperature				Temp.	Temp.
Eggs/Omelet	140 or More	Pacon				140
Hot Cereal	150 or More	French toast				10.
Juice	40	· pice				
Milk	38 - 40	milk .	·····			40'
				1		40.
		brangl. Cookies.				40.
LUNCH – Arriva No. of Meals:	l Time:		Officer	's Signature:		
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated
	Temperature	Menaltow mear is cooked		Quantity	Temp	Temp
Meat	110 - 140		······································			
Stew	160 or more					
Hot Starch	150 or more				-	
Hot Vegetables	160 or more					
Canned fruits/Pudding	40 or less					
DINNER - Arriv	val Time:	· · · · · · · · · · · · · · · · · · ·	Officer	's Signature:	•	
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish.			1	15/20.
Stew	160 or more	rice.				1980 ·
Soup	175 or more					7.5.
Hot Vegetables	160 or more	zuochini w/ Jonatoe sala			 	60.
Canned fruits/Pudding	40 or less	Dears	<u>-</u> f		-	40.
Milk	40 or Less	milk				40.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01 · 30	.04	Day:	Tuesday.		
BREAKFAST – A	Arrival Time:	Offic	er's Signature:_		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More			Temp.	Temp.
Hot Cereal		Scran, ble eggs.			140
	150 or More	migh potatou.	1		140
Juice	40	, bronge nice			40
Milk	38 - 40	orange mich			10.
		muttin			10.
		orackers.			₹0.
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	eer's Signature: Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	BBQ Jork chop.		-	140.
Stew	160 or more				
Hot Starch	150 or more	rice			\98
Hot Vegetables	160 or more	rice Vege salad			40.
Canned fruits/Pudding	40 or less	/			
		dinner roll milk			40.
		Sandwich			40
DINNER - Arrivo. No. of Meals:		,	cer's Signature		Reheate
-	Actural	Menu/How meal is cooked	Quantity	Arrival	1
Meat	Temperature		Quantity Portion	Temp.	Temp.
Meat Stew	Temperature	Chicken			Temp.
Meat Stew Soup	Temperature				1

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

Creamed Items and Hot Cereals: 150 Deg. F, or more

broccoli

Jandarich

Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

dinner roll

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

bread.

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

40.

40

40.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet		Phile herry Transactes		remp.	/40.
Hot Cereal	150 or More	Plue berry Panaakes.			1/
uice	40	(inice			40.
Milk	38 - 40	milk	<u> </u>		40.
		grilled ham	· · ·		50.
		basana			40.
		oracters apple.			40.
LUNCH – Arriva No. of Meals:		/AOD Officer's S	r	1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Fot roast beef.		2011	180
Stew	160 or more	767 10 07 004.			1,33
Hot Starch	150 or more	rice			180'
Hot Vegetables	160 or more				180
Canned fruits/Pudding	40 or less	my salach fruit milk Deach to			40
		condwich			40
		Vege Soup. mix salad fruit, milk, peach to. sondwich Posketti oookies			40
			Signature	·	
No. of Meals:			Т .	1	Tn.
	Actural	Menu/How meal is cooked	Quantity	Arrival	i
No. of Meals:		Menu/How meal is cooked	Quantity Portion	Arrival Temp.	i
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked		ļ -	i
No. of Meals: Description Meat	Actural Temperature 110 - 140	Menu/How meal is cooked		ļ -	i
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked		ļ -	Reheat Temp
No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked		ļ -	i

Generally, Temperature standard are:

Date: 01.29:06

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:	Arrival Time:	0725 Of	ficer's Signat	ture:		e <u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Qua	intity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	bailed eas				
Hot Cereal	150 or More	Bungkin vorp.		-		
Juice	40			/ 		
Milk	38 - 40	milk				
		two f bread				
		1 mall				
		Juna sandwich.				
LUNCH – Arriva No. of Meals:	l Time:	O	fficer's Signa	ture:		
Description	Actural Temperature	Menu/How meal is cooked	Qu	antity	Arrival Temp	Reheated Temp
Meat	110 - 140					1
Stew	160 or more					
Hot Starch	150 or more					
Hot Vegetables	160 or more					
Canned fruits/Pudding	40 or less					
M						
DINNER – Arriv	val Time:	О	fficer's Sign	ature		
DINNER – Arriv No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Qu	ature: uantity ortion	Arrival Temp.	Reheated
No. of Meals:	Actural		Qu	antity	Arrival	
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more		Qu	antity	Arrival	
No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140		Qu	antity	Arrival	
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more		Qu	antity	Arrival	
No. of Meals: Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more 160 or more 40 or less		Qu	antity	Arrival	
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more		Qu	antity	Arrival Temp.	
No. of Meals: Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more 160 or more 40 or less	Menu/How meal is cooked	Qu	antity	Arrival	

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	<u>07</u> シ) Officer	r's Signature:_	·· .	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs	· ·		160
Hot Cereal	150 or More	banno muffin natmeal.			100
Juice	40	ally			40.
Milk	38 - 40	Scramble eggs. banana multin, catmeal. jelly milk			₹ø.
LUNCH – Arriva No. of Meals:	l Time:	Office	r's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140				1
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
	40 or less				
Canned fruits/Pudding	40 01 1033				
DINNER – Arriv	val Time:	Office	er's Signature		
DINNER – Arriv No. of Meals: Description	val Time:	Office	er's Signature Quantity Portion	:Arrival	Reheat Temp
DINNER – Arriv No. of Meals: Description	Actural Temperature 110 - 140		Quantity	Arrival	Reheat
DINNER – Arriv No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more		Quantity	Arrival	Reheat
DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more		Quantity	Arrival	Reheat
DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more		Quantity	Arrival	Rehea
DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more		Quantity	Arrival	Reheat

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01:26:	05		Day:	Friday	•	
BREAKFAST – A	Arrival Time	: att	Officer's S	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	_	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	bacon	_		2 5	
Hot Cereal	150 or More	french toast				140.
Juice	40	(. juice		·	,	40'
Milk	38 - 40	milk				40.
· · · · · · · · · · · · · · · · · · ·		apple.		 		40.
		brackers				40.
LUNCH – Arriva No. of Meals:	l Time:/	\$ <i>0</i> 0	Officer's	Signature:	5	Q.
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated Temp
Meat	Temperature	chicken (Paked)			Temp	160.
Stew	160 or more	CHEKEN (FILKER)		<u> </u>	 	100
Hot Starch	150 or more	Brown Polatous				160'
Hot Vegetables	160 or more	Seasoned Pens				40.
Canned fruits/Pudding	40 or less	anok.				40
		cornet & Pineappole Man.				40.
		milt				40.
DINNER - Arriv		1745		Signature	:	Reheate
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Temp.	Temp.
Meat	110 - 140	Pork histeak.				160
Stew	160 or more	rice.				160
Soup	175 or more					
Hot Vegetables	160 or more	crosb + broccoli salact.				40.
Canned fruits/Pudding	40 or less	opears halves.				130
Milk	40 or Less	milk				.40.
	1	dinner roll markies.			· · · · · · · · · · · · · · · · · · ·	40.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 0 25	.06	Day	: thrusday		
BREAKFAST – A No of Meals:	arrival Time	:O710 Offi	cer's Signature:_		-
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	gramble east.	:	•	140.
Hot Cereal	150 or More	scramble eggs. hush potatos. Unice milk			160.
Juice	40	(Nice			40.
Milk	38 - 40	milk			40.
		graham crackers			40.
		apple			40.
		Jelly.			40.
No. of Meals:			icer's Signature:	, 	Reheated
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature			Temp	Temp
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
	40 01 1655				
	ļ				
·····	<u> </u>				
DINNER – Arriv No. of Meals:	val Time:	Of	ficer's Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				
r 					

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01 · 24	-,06	Day:_	Tuesday		
BREAKFAST – A	Arrival Time:	0720 Office	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Seramble 199			160.
Hot Cereal	150 or More	Scramble egg, muffin.			40.
Juice	40	Juill,			40.
Milk	38 - 40	milk			40'
		graham crackers	•		40'
		apple			40.
LUNCH - Arriva No. of Meals: Description	l Time:	// Office Menu/How meal is cooked	er's Signature:	Arrival	Reheated
-	Temperature			Temp	Temp
Meat	110 - 140	Ham			160.
Stew	160 or more	Hot spiced apples.			160
Hot Starch	150 or more	Steamed Tapioca			180
Hot Vegetables	160 or more	Hot spiced apples. Steamed Tapioca Tomatoe sclad			40.
Canned fruits/Pudding	40 or less	milk honey dew Dinner roll			40
		Dinner roll			40.
		Sandwich			40.
DINNER – Arriv	val Time:	Offic	cer's Signature	:	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
57	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	BA Fish.			160
Stew	160 or more	Corn Crab steers			140
Soup	175 or more	rice K	ı		1xD'

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less 40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01.23 BREAKFAST – A No of Meals:		·	Monday, er's Signature:		·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	toget bread mamble ena	:	Temp.	36).
Hot Cereal	150 or More	toast bread, scramble egg.			40.
Juice	40	[Hill (Propose)			40.
Milk	38 - 40	Milk (orange)	•		40.
		orange.			40.
LUNCH - Arriva No. of Meals: Description	Actural Temperature	/230 Office Menu/How meal is cooked	er's Signature:	Arrival Temp	Reheated Temp
Meat	110 - 140				33
Stew	160 or more	Spege hutti		1	160°
Hot Starch	150 or more	Pasta			160'
Hot Vegetables	160 or more	vege salad			40'
Canned fruits/Pudding	40 or less	Spege hutti pasta vege salad milk			40'
		french bread		ļ	40
		apple.			40.
DINNER - Arriv	val Time:	•	cer's Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				Ì

Generally, Temperature standard are:

Soup

Milk

Hot Vegetables

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

175 or more

160 or more

40 or less 40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST A No of Meals:	rrival Time:	Office	r's Signature:_	-· ·	· —
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon	;		140'
Hot Cereal	150 or More	tonst			40.
uice	40	tuicl			40'
Milk	38 - 40	fuicl milk			40'
		apple			40.
LUNCH – Arriva No. of Meals:		***************************************	er's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Joup			160.
	160 or more				Į
Stew	TOO OF HIGH				
Stew Hot Starch	150 or more	Steamed Rich			143.
		Steamed Rice lettree + tometoevalad			12.
Hot Starch Hot Vegetables	150 or more	Steamed Rice lettree + tometoevaled contabupe			
Hot Starch	150 or more 160 or more	Steamed Rich Letture + tometoevalach carteloupe milk			10.
Hot Starch Hot Vegetables	150 or more 160 or more	Steamed Rice Lettree + tometoevaled confe loupe milk Winner roll banana			40.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	150 or more 160 or more 40 or less	Steamed Rice lefture + tometoevalue conte loupe milk dinner roll banana Office	er's Signature		40.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER – Arriv No. of Meals:	150 or more 160 or more 40 or less val Time: Actural	Steamed Rice Lettree + tometoevaled confeloupe milk dinner roll banana	eer's Signature	Arrival	40. 40. 40.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER – Arriv No. of Meals:	150 or more 160 or more 40 or less	Steamed Rice lefture + tometoevalue conte loupe milk dinner roll banana Office	er's Signature		40.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: Description	150 or more 160 or more 40 or less val Time: Actural Temperature	Steamed Rice lefture + tometoevalue conte loupe milk dinner roll banana Office	eer's Signature	Arrival	40. 40. 40.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: Description Meat	150 or more 160 or more 40 or less Val Time: Actural Temperature 110 - 140	Steamed Rice lefture + tometoevalue conte loupe milk dinner roll banana Office	eer's Signature	Arrival	40. 40. 40.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew	150 or more 160 or more 40 or less val Time: Actural Temperature 110 - 140 160 or more	Steamed Rice lefture + tometoevalue conte loupe milk dinner roll banana Office	eer's Signature	Arrival	40. 40. 40.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: Description Meat Stew Soup	150 or more 160 or more 40 or less Tal Time: Actural Temperature 110 - 140 160 or more 175 or more	Steamed Rice lefture + tometoevalue conte loupe milk dinner roll banana Office	eer's Signature	Arrival	40. 40. 40.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>DI · 2</u>	1:04	Day:	aturday		
BREAKFAST – A	Arrival Time:	: 0740 Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	140 or More	None ke Ale trient have I (doi)		Temp.	Temp.
Hot Cereal	150 or More	Arnskadn, twist bread. (40.)			40.
Juice	40	And wie			40'
Milk	38 - 40	Apple juic			40.
		crackers	 		40
		Circles			
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	Signature:	Arrival	Reheated
<u>-</u>	Temperature			Temp	Temp
Meat	110 - 140	Turkey (Amtry)			160.
Stew	160 or more				
Hot Starch	150 or more	Rice			180.
Hot Vegetables	160 or more	Jedad vege:			40.
Canned fruits/Pudding	40 or less	dinner roll (bread)			40'
		milk			40'
		Sandwich			40.
DINNER – Arri No. of Meals:	val Time:	1725 Officer'	s Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Breef			140.
Stew	160 or more	rice			160.
Soup	175 or more	Turkey roadle soup.			180
Hot Vegetables	160 or more	Curamber salad		1	40-

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

• Creamed Items and Hot Cereals: 150 Deg. F, or more

Sandwich

• Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

dinner roll.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01.20	·00	Day:	Friday:		
BREAKFAST – A		の7以 Officer	's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	socheel egg			160
Hot Cereal	150 or More	cold cereal apple multin	2.		40
Juice	40	inica			40.
Milk	38 - 40	poched egg, cold cereal, apple multin juich, milk			40.
			•		
LUNCH - Arriva No. of Meals: Description	l Time:/	Office: Menu/How meal is cooked	r's Signature:	Arrival	Reheated
	Temperature		· ·	Temp	Temp
Meat	110 - 140	Red Fice BBQ chicken			160.
Stew	160 or more	seasoned green beans			60
Hot Starch	150 or more	Red rice			160.
Hot Vegetables	160 or more	Potatous salad			40.
Canned fruits/Pudding	40 or less	Hinner rall Fresh grapes			40'
		milk			40.
		Hinner rall, Fresh grapes milk Sandwich.		,	40.
DINNER – Arri No. of Meals:	val Time:		r's Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Fish (Mahi-Mahi)	Portion	Temp.	Temp.

Stew 160 or more 160. 175 or more Miso soup Soup 120. Hot Vegetables 40. 160 or more dinner rd/ Canned fruits/Pudding 40 or less 40 cookies 40 or Less 40 Milk 40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01-19	96	Day:	hrusdae	1.	
BREAKFAST – A	Arrival Time:	Officer's Si	gnature:_		· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrainble eggs. , bacon,			140.
Hot Cereal	150 or More	French foat			180.
Juice	40	Juice			40.
Milk	38 - 40	milk	•		40
		selly.	.		40
LUNCH – Arriva	l Time:	Ø/Д Officer's S	ignature:		
No. of Meals:			.,		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey			160.
Stew	160 or more				
Hot Starch	150 or more	bake potatoes			180.
Hot Vegetables	160 or more	bake potatoes Pea + corrots			99.
Canned fruits/Pudding	40 or less	Honeydew			
		milk		1	%,
		Sandwich dinner roll			10.
DINNER – Arriv No. of Meals:	val Time:	// Officer's S	Signature	•	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ground beef			140.
Stew	160 or more	rice			160.
Soup	175 or more	Onjon Soup			180.
Hot Vegetables	160 or more	Orion soup Lettree + Tomato salad			40.
Canned fruits/Pudding	40 or less	dinner rolls, angk cake & & halve pead	A		40.
Milk	40 or Less	n:/k			40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 0) · 18	.06	Day:	Wednesday	1.	
BREAKFAST – A No of Meals:	rrival Time:	Offic	er's Signature:_		· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Seramble egg, wheat toest			160.
Hot Cereal	150 or More	rice			180'
Juice	40	Mile milk			40.
Milk	38 - 40	milk			40.
		Uelly.			40.
LUNCH - Arriva No. of Meals:	l Time:	/a ^{vv} Offic	cer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Hamburger, about		Temp	Temp
Stew	160 or more	Hamburger Steak.		<u> </u>	/ 42
Hot Starch	150 or more	mach sotatues			120.
Hot Vegetables	160 or more	is the sound hears			40.
Canned fruits/Pudding	40 or less	mach potators Santed green beans Fruit enlach milk			40-
		milk			Vo·
		Hom sandwich.			40.
DINNER – Arriv No. of Meals:	val Time:	Offi	cer's Signature		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Mast	Temperature	A (Portion	Temp.	Temp.
Meat	110 - 140	Pork			1600
Stew	160 or more	rice			180.
Soup	175 or more	Vege somp Vege salad			180
Hot Vegetables	160 or more	Vege calad			40-
Canned fruits/Pudding	40 or less	bremal		1	1 10.

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

sandwich

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

dinner roll.

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;